

# Breakfast

Baker's selection <i>Today's selection of croissant, danish, pain au chocolat &amp; muffin</i>	21
Selection of yoghurt <i>Blueberry, strawberry, peach, passion fruit</i>	18
Selection of cereal <i>Corn flakes, weetabix, chocos</i>	18
Sweet blinis (D) <i>Strawberry compote, crème fraiche, cinnamon</i>	19
Oatmeal porridge (N)(D) <i>With your choice of hot/cold water, full cream milk, skimmed milk, soy milk, almond milk, served with honey, fresh berries, cinnamon &amp; roasted nuts</i>	21
Chickpea pancakes (V) <i>Braised spinach, shaved fennel, spiced yoghurt</i>	22
Simmered congee <i>With your choice of; chicken, seafood or vegetable with boiled egg, sliced ginger, spring onion, crisp onion, coriander, soy &amp; sesame oil</i>	18/24/16
Wok tossed rice noodles (V) <i>Kale, mushroom &amp; celery, coriander &amp; chili sambal</i>	22
Ful medames,(V) <i>Diced tomato, parsley, cumin, toasted pita bread</i>	19
2 eggs/whites, cooked to your liking <i>Poached, fried, boiled, scrambled, omelet with your choice (4) of the following sides; herbed mushroom, roasted tomato, beef sausage, beef bacon, pork bacon (p), hash brown, baked beans pork sausage, chicken sausage and sliced white/ wholemeal toast</i>	26
3 eggs/whites only omelet (P)(D) <i>With your choice of honey ham, sliced mushroom, baby spinach, cheddar cheese, roma tomato, red onion, spring onion, smoked salmon</i>	24

Eggs benedict (P)	24
<i>Smoked ocean trout or ham, asparagus, English muffin, hollandaise</i>	
Eggs Florentine (V)(D)	22
<i>Wilted spinach, poached eggs, English muffin, hollandaise</i>	
Side dishes	12
<i>Bacon, roasted tomato, herbed mushroom, beef sausage, chicken sausage, baked beans, steamed rice, hash brown</i>	
Shakshuka (V)	24
<i>Charred bell pepper, tomato, garlic, eggs &amp; Turkish bread</i>	
Arepa (P)(D)	26
<i>Chorizo, manchego, baby spinach, tomato concasse</i>	
Mexican chilaquiles	22
<i>Soft tortilla, red salsa, sour cream, red onion, avocado &amp; poached egg</i>	
Cheese platter (D)(N)	24
<i>Stilton, brie de meaux, aged cheddar, emmental with poppy seed lavoche, dried fruit, pickled vegetable, nuts &amp; dried muscatels</i>	
Fresh tropical fruit platter (V)	18
<i>Our pick of the best 5 on island</i>	

## **Lunch**

### STARTER

Pumpkin Miso Soup	18
<i>Tofu &amp; oyster mushroom</i>	
Sydney Rock Oyster 6/12(S)	26/46
<i>Natural</i>	
<i>Tempura with spicy kewpie mayo</i>	
<i>Kassler &amp; parmesan gratin</i>	
Unagi, Tobiko, Wakame & Avocado Roll (S)	29
Cucumber, Daikon Radish, Avocado & Wakame Roll (V)	24

Ceviche of Local Reef Fish (S) <i>Coconut milk, coriander, tomato &amp; lime</i>	26
Sashimi Selection (S) <i>Yellow fin tuna, kingfish, salmon &amp; scallop</i>	32
King Prawn & Vegetable Tempura (S) <i>Grated white radish, tentsuyu dipping sauce</i>	32
Poached Lobster Salad (S) <i>Snow pea sprouts, mizuna leaves, toasted buckwheat, finger lime, pomegranate, mayo</i>	44
Cæsar Salad <i>Baby romaine, herb crouton, crisp bacon, shaved parmesan, poached egg, garlic &amp; anchovy dressing</i>	21
Add grilled chicken	9
Grilled prawn	12
Smoked salmon	12
Crab meat	16
Café Umi Salad <i>Spinach, baby tomato, dry miso, miso dressing</i>	29
Crispy Falafel Tacos <i>Shredded lettuce, diced tomato &amp; roasted garlic tahini</i>	26
Roasted Pumpkin & Endive Salad (V)(N) <i>Beetroot, pinenut, apple cider dressing</i>	24
Fresh Banana Blossom Salad (V) <i>Finely sliced red onion, fresh coconut, baby spinach, lime juice, olive oil</i>	16
MAIN	
Aged Angus Beef Burger (P) <i>Crisp bacon, aged cheddar cheese, smoked tomato chutney,</i>	36
Reef Fish Burger <i>Kaffir lime scented fish patty, daikon radish, kimchi mayo, bean sprouts, tomato &amp; lettuce on sesame bun, french fries</i>	32

Club Sandwich (P)	29
<i>Sous vide chicken breast, crisp bacon, cheese, avocado, tomato &amp; lettuce on ciabatta slab, french fries</i>	
Batter Fried Fish	34
<i>Shaved fennel slaw, tartar sauce, french fries</i>	
Sumac Dusted Grilled White Snapper	34
<i>Asparagus, rocket &amp; pickled lemon salad, charred pepper salsa</i>	
Smoked Tuna Linguine	29
<i>Caramelized onion, garlic, parsley &amp; a hint of chili</i>	
Ricotta	28
<i>Basil &amp; spinach gnudi, olive &amp; tomato sauce</i>	
Penne Pasta (V)	32
<i>Creamy tomato, baby spinach, semi-fried tomato, parmesan</i>	
From The Charcoal Grill	
Angus Striploin	48
Premium Lamb Cutlets	44
Local Reef Fish	34
Maldivian Yellow Fin Tuna Steak	36
Sri Lankan King Prawns	42
DESSERT	
Café Umi Trifle	16
<i>Coconut sponge, yuzu custard, regional mango, sweet sake</i>	
Black Plum & Date Semi Freddo	16
<i>Apricot relish, dehydrated strawberry</i>	
Mochi Ice Cream Selection (3 flavors)	15
Fresh Tropical Fruit Platter (V)	18
<i>Our pick of the best 5 on island</i>	

Cheese Platter (D)(N)	24
<i>Stilton, brie de meaux, aged cheddar, emmental with poppy seed lavoche, dried fruit, pickled vegetables, nuts &amp; dried muscatels</i>	

## Dinner

### STARTER

Roasted Tomato Soup	18
<i>With smoked chicken, ricotta &amp; sage ravioli, toasted sour dough</i>	
Sushi & Nigiri Selection (S)	34
<i>Crispy tuna roll, salmon avocado roll, salmon, kingfish nigiri</i>	
Sashimi Selection (S)	32
<i>Yellow fin tuna, kingfish, salmon</i>	
Aged Grass-Fed Beef Tartare	28
<i>Black olive paste, anchovy oil, boiled egg crumbs, baby mustard cress</i>	
Grilled Prawn (S)	32
<i>Romaine leaves, tomato, cucumber, butternut, baby radish, fresh mint, dill &amp; lemon dressing</i>	
Poached Lobster Salad(S)	44
<i>Snow pea sprouts, mizuna leaves, toasted buckwheat, finger lime, spicy lemon dressing</i>	
Café Umi Salad	29
<i>Spinach, dry miso, shiro miso dressing</i>	
Cæsar Salad	21
<i>Baby romaine, herb crouton, crisp bacon, shaved parmesan, poached egg, garlic &amp; anchovy dressing</i>	
Add Grilled Chicken	9
Grilled Prawn	12
Smoked Salmon	12
Crab Meat	16
Chef's Salad	19
<i>Heirloom tomato, Lebanese cucumber, red quinoa, mesclun mix, herb vinaigrette (V)</i>	

Warm Mushroom Salad	24
<i>Asian mushroom, sake, garlic chips, yuzu garlic dressing</i>	
Maldivian Garudia	17
<i>Clear yellow fin tuna soup, lime leaves, dried chilli, onion, garlic &amp; basmati rice</i>	
Miso Glazed Eggplant (V)	28
<i>Bean sprouts, baby corn, coriander &amp; sesame seed</i>	
Quinoa Bowl (V)	26
<i>Red beans, avocado, roasted sweet potato &amp; tomato salsa</i>	
MAIN	
Kerala Fish Curry	36
<i>Steamed rice, cucumber pickle, herb yoghurt</i>	
Butter Chicken	36
<i>Paratha, cucumber raita, jeera rice</i>	
Seared Maldivian Tuna (S)	34
<i>Spiced okra, sprouts, cherry tomato, ginger &amp; curry leaf emulsion</i>	
King Prawn (S)	38
<i>Roasted tomato &amp; basil spaghetti, white wine, crisp onion</i>	
Grilled Angus Striploin	48
<i>Cauliflower cream, baby vegetable, wine reduction</i>	
Slow Braised Beef Short Rib	42
<i>Wilted cress, pine nut polenta, braising jus</i>	
Crispy Chicken Breast	34
<i>Parsnip &amp; sweet corn puree, thyme scented sautéed green beans, foie gras jus</i>	
Sumac Dusted Grilled White Snapper (S)	34
<i>Asparagus, rocket &amp; pickled lemon salad, charred pepper salsa</i>	
Grilled Salmon (S)	34
<i>Wasabi mash, miso asparagus, tosazu butter sauce</i>	

From The Charcoal Grill

Angus Striploin	48
Premium Lamb Cutlet	44
Local Reef Fish	34
Maldivian Yellow Fin Tuna Steak	36
Sri Lankan King Prawn	42

DESSERT

Café Umi Trifle <i>Coconut sponge, yuzu custard, regional mango, sweet sake</i>	16
Black Plum & Date Semi Freddo <i>Apricot relish, dehydrated strawberry</i>	16
From The Gelateria, 3 of Today's Gelato or Sorbet Creations <i>Chocolate sauce, blackberry compote, wafers</i>	15
Mochi Ice Cream Selection (3 flavors)	15
Fresh Tropical Fruit Platter (V) <i>Our pick of the best 5 on island</i>	18
Cheese Platter (D)(N) <i>Stilton, brie de meaux, aged cheddar, emmental with poppy seed lavoche, dried fruit, pickled vegetables, nuts &amp; dried muscatels</i>	24

*N-coontains nuts, D- contains dairy, P- contains pork, V- vegetarien, S- contains seafood,  
All prices are in US dollars and subject to 10% service charge and 12% government sales tax*